



THE RESTAURANT | LUNCH

APPETIZERS

SOUP OF THE SEASON (V) chef's selection of fall flavors	12
AUTUMN SALAD (V) baby oak, butter lettuce, pickled butternut squash, roasted pears, pepitas sesame ginger dressing	15
BLISTERED TOMATO (V) heirloom tomato, burrata, pesto, aged balsamic	16
FALL TOAST apples, brie, walnut-sage spread, fig glaze, rocket	16
SWEET POTATO SPREAD (V) tahini, cumin, pistachio dukkah, california olive oil, warm flatbread	15
TAPAS BOARD chef's selection of cheese, local cured meat, smoked cauliflower local marmalade, dried fruits, mustard, date walnut bread, warm flatbread	23

ENTRÉES

COBB SALAD iceberg lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	23
ANCIENT GRAINS RISOTTO (V) shiitake mushrooms, spinach, parmesan, drake's chevre, scallions	24
ROASTED CAULIFLOWER (V) pickled cucumber, yuzu glazed zucchini, sesame seed, ninja radish, kimchi	25
OCTOPUS romesco, black garlic pomme puree, spanish chorizo crumble, crispy potatoes	26
TROUT* brussels, leeks, shaved carrot, pecans, lemon dill vinaigrette	28
BLACKENED SCALLOPS* parmesan grit cakes, pepper gravy, braised hearty greens	30
MARY'S CHICKEN BREAST grilled broccolini, garlic confit heirloom potatoes, lemon thyme jus	27
WAGYU BURGER* caramelized onions, gruyere cheese, demi, seasoned yukon wedges	30

* Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(V) Vegetarian